GARRETT & CO., INC., NEW YORK

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SERVE IT AGAIN

VIRGINIA DARE WINE

Garrett & Company, Inc. have been producers of fine wines since 1835. Their Virginia Dare, Garrett's and I.V.C. products enjoy a reputation high among the finest American wines produced.

There is no element of chance when you choose a wine from this selector.

Ask for your favorite

GARRETT WINES

The Reflection of Good Taste

FINEST AMERICAN WINES SINCE 1835

GARRETT & CO., INC., BROOKLYN, N.Y.

Ask for your favorite

GARRETT WINES

The Reflection of Good Taste

FINEST AMERICAN WINES SINCE 1835

GARRETT & CO., INC., BROOKLYN, N.Y.

1835 1940

To "Better" American Living

GARRETT'S

VIRGINIA DARE

AMERICAN WHITE AND RED **WINES**

★

Cook Book - Wine Recipes

To VIRGINIA DARE

first white child born in America we inscribe this sheaf of recipes devoted to the enrichment of American living . . . . .

First to be born in the early Virginia settlement fated to be known in legend as the Lost Colony, Virginia Dare's name will forever be associated with all that glorious period when staunch souls battled with the wilderness . . . when men and women, in the midst of desperate struggle, managed to cling to their old-world traditions and preserve them for later generations. It is particularly fitting that Virginia Dare's name should be associated with the wine that is most distinctly American, made by a century-old company from the ripe and luscious grapes indigenous to America's eastern shore.

Wine in cookery was known and practiced in early Colonial days . . . widely neglected, of necessity, in the frontier period of national expansion. Though in every period American cooking has ranked high in the world's cuisines, no one will admit more quickly than the American housewife, herself, that she sometimes finds it an arduous task to sustain an interesting variety in the endless succession of meals she is called upon to prepare.

This sheaf of recipes may therefore be received as a welcome reminder that she is entitled to borrow from the technique of the great French chefs whose fame depends so largely upon the use of wine to attain variety in flavor and texture and to add zest to the commonest dishes.

Since excellence of the wines used is as important in cookery as in their service at the table, we recommend that Garrett wines be adopted as standard for both purposes. Behind them is 103 years of tradition and experience and a well-established reputation as America's finest wines.

GARRETT & COMPANY, INC.

Established 1835 **General Offices: Brooklyn, N. Y.**

Wineries from coast to coast in America's most favored vineyard regions

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354

WINE RECIPES FOR THE SIMPLER EVERY-DAY MEALS

As an appetizer before Dinner we suggest
Garrett's American Sherry Wine
(Alcohol 19%-21% by volume)

Opening Courses

Wine Fruit Cocktail

1 cup pineapple cubes
1 cup seedless grapes
1 cup cantaloup balls
1½ cups diced apples
½ cup sliced bananas
1 cup Garrett's Virginia Dare White or Red Wine

Mix fruit and wine together, chill for at least one hour before serving. Serves 8 people.

Onion Soup Au Gratin

2 tablespoons butter
3 onions
2 quarts meat stock
⅓ cup Garrett's American Rhine Wine
grated parmesan cheese

Saute the minced onion in butter until lightly browned. Add the wine and cook down to one half quantity. Add the stock and slowly cook for 25 or 30 minutes. Serve with croutons and grated cheese.

Main Courses

Baked Halibut

1 pound halibut
⅓ cup of bread crumbs
2 tablespoons butter
3 tablespoons water
¼ cup Garrett's American Sauternes or Rhine Wine
1 minced pimento
1 teaspoon lemon juice
1 tablespoon finely chopped onion
1 teaspoon salt
⅛ teaspoon pepper

Place the fish on a buttered baking dish. Salt and pepper and sprinkle with the lemon juice and then cover with the minced green pepper and onion. Sprinkle with the bread crumbs and melted butter which have been combined. Add the water and wine and bake in a moderate oven until the fish is tender and the crumbs brown. Baste a time or two during the baking. Garnish with slices of lemon and parsley.

Baked Pork Chops

4 pork chops
2 medium sized apples
⅓ cup Garrett's American Burgundy or Claret
⅓ cup hot water
½ tablespoon butter
1 teaspoon sugar
½ teaspoon salt
⅛ teaspoon pepper

Salt and pepper the chops and dredge in flour. Brown in frying pan. Slice apples and place over chops. Sprinkle with sugar and salt, and dot with butter. Cover and bake in a hot oven until the apples have become soft and the chops browned. Pour the wine and water over the chops and cook for 30 minutes or until the apples are tender and slightly browned.

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WINE RECIPES FOR THE SIMPLER EVERY-DAY MEALS

Main Courses (cont.)

Meat Balls in Wine Gravy

1 lb. chopped beef
½ teaspoon salt
⅛ teaspoon pepper
1 onion ground
½ green pepper ground
4 tablespoons Garrett's American Burgundy or Claret
2 tablespoons butter
2 tablespoons each tomato paste and water

Add seasoning, onion and pepper to chopped meat and make into cakes. Brown in half of the butter. Mix water and tomato paste and add to pan. Allow to simmer for a few minutes. Add wine and the rest of the butter and heat thoroughly.

Claret Sauce for Cold Meats

1 cup Garrett's American Claret
1 oz. shallots (or onion)
1 teaspoon red currant jelly
1 tablespoon chili vinegar
1½ oz. butter
2 gills stock
1 tablespoon chutney
1 red chili
3 whole black peppers

Melt butter in saucepan. Add minced shallots, chili, peppers. When pale brown, add stock, Garrett's American Claret, and vinegar. Stir till boiling. Add chutney and jelly. Bring to boil. Skim. Cover and simmer 15 minutes, then strain. Chill. Skim again. Serve with any cold meat that needs a highly seasoned sauce.

Fried Chicken with Rhine Wine

1 frying chicken
flour
salt and pepper
cooking fat or butter
1 cup Garrett's American Rhine Wine

Prepare chicken for frying. Season with salt and pepper and dredge with flour. Fry until brown and partly cooked. Add the wine, cover and simmer until the chicken is tender.

Ham and Eggs Benedict Style

4 portions raw ham sliced thin
4 eggs
¼ cup Garrett's American Sauternes or Rhine Wine
1 tablespoon butter
salt and pepper

Quickly fry the ham in the melted butter. Brown on each side then add the wine and cook until tender. Keep hot while cooking the eggs. Break the eggs into a frying pan in which the butter has been melted. Salt and pepper and cook slowly until firm. To serve, place an egg on each serving of ham. Garnish with parsley.

Dessert

Virginia Dare Delight

1 cup Garrett's Virginia Dare White Wine
1½ cup whipped cream
1½ tablespoon gelatin
1 cup hot water
3 teaspoons lemon juice

Sprinkle the gelatin on top of the wine. Add the hot water and stir until dissolved. Add the lemon juice. Place in the refrigerator. When it begins to set, whip with rotary egg beater for two or three minutes, add the whipped cream and beat enough to mix thoroughly. Pour into molds and allow to chill for one hour. Garnish with nut meats or candied fruit.

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WINE RECIPES FOR MORE ELABORATE MEALS

Aperitif

Southern Canapes

2 pkgs. cream cheese
¼ teaspoon salt
⅛ teaspoon paprika
3 tablespoons cream
3 tablespoons Garrett's American Sherry (alcohol 19-21% by volume)
crackers or melba toast strips
stuffed olives

Add the cream, Sherry and seasonings to the cheese and mix thoroughly. Spread on crackers or melba toast strips and garnish with a slice of olive. Serve immediately.

Opening Courses

Honey Dew with Wine

1 honey dew melon
1 cup Garrett's Virginia Dare White Wine

Take a small slice off the stem end of the melon in order to remove the seeds. Pour the wine into the cavity and replace the cap. Allow to chill for two or three hours. Pour a little of the wine over the sliced portions.

Mushroom Soup

⅓ lb. mushrooms
2 tablespoons white rice
½ tablespoon minced onion
½ green pepper minced
1 quart soup stock
2 tablespoons butter
3 tablespoons Garrett's American Sherry (alcohol 19-21% by volume)

Cook the onion, green pepper and rice in the butter until they brown slightly. Add the chopped mushrooms and cook for three or four minutes. Add the soup stock and cook slowly until the rice is tender. Season and add wine just before serving.

Main Courses

Fillets of Sole with Rhine Wine

2 lbs. fillets of sole
1 cup of Rhine Wine or Garrett's American Sauternes
2 tablespoons butter
1 cup of milk
3 tablespoons flour
3 tablespoons butter

Melt the butter and add the wine. Slowly cook the fish fillets in this mixture for 8 or 10 minutes. While the fish is simmering make a white sauce with the milk, butter, and flour. Remove fish to hot serving dish. Add the white sauce to the butter and wine mixture and pour over the fish. Garnish with sprigs of parsley.

Virginia Baked Ham

Trim the fat and skin from a boiled ham. Coat with brown sugar and whole cloves. Place in an open roasting pan and surround it with vegetables. Pour one bottle of Garrett's American Burgundy over the ham and bake for one hour, basting often with the wine. Serve ham from a platter garnished with orange slices. A sauce may be prepared from the liquid remaining in the roasting pan.

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Main Courses (cont.)

Chicken Pie

2 cups cooked chicken
1 pimento
2 tablespoons butter
2 tablespoons flour
1 cup chicken stock
salt and pepper
¼ cup Garrett's American Sauternes Wine
rich pastry
grated cheese

Butter a deep pie plate and fill with the chicken and pimento which have been flaked. Make a sauce of the butter, flour and chicken stock and combine with wine and add to the chicken mixture. Cover with the pastry and sprinkle with grated cheese. Bake in a hot oven 25 minutes or until crust has browned.

Roast Leg of Lamb

1 leg of lamb, 5-6 lbs.
1 cup Garrett's Virginia Dare White Wine
salt
pepper
flour
slices of bacon

Wipe lamb with a damp cloth, salt and pepper and rub with flour. Place on a trivet in an uncovered roasting pan. Lay two or three slices of bacon over the top of roast. Roast in a quick oven for 15 to 20 minutes. Reduce to moderate heat. When half done baste with part of the wine. Baste a time or two with more of the wine. When the lamb is done remove to a hot serving platter and keep hot. Add the remaining wine to the sauce in the pan. Skim off fat and make gravy. Serve gravy with the roast.

T-Bone Steak Illinois

3 lb. T-bone steak
1 cup Garrett's American Claret
2 tablespoons chopped shallots
3 tablespoons butter
salt and pepper to taste

Sear the steak and brown well on both sides. Season, add the butter and shallots and cook for five minutes. Add the wine and continue to cook for 5 or 6 minutes. Transfer steak to a hot platter and pour on the sauce left in the pan.

Desserts

Carolina Sponge Pudding

1 sponge cake
1 cup Garrett's Virginia Dare White Wine
¾ cup toasted almonds
2 cups soft custard

Put the cake in a deep casserole. Pour in the wine, and cover. Place in refrigerator until the cake absorbs the wine. Stick almonds in cake and cover with the custard which has been flavored with cinnamon.

For Drink

Wine with Seltzer

Another wine drink fast becoming popular is that which many smart hostesses serve, namely, wine with seltzer water. Any type of Garrett's dry wine will suffice. To prepare it, pour one and one-half jiggers of wine into an ordinary sized tumbler or goblet and fill with seltzer water. Add a piece of twisted lemon peel. The drink is very similar in taste to champagne.

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Cool Drink Recipes

Claret Lemonade

Make lemonade in usual way. Put in glass in which it will be served, then add about 1 oz. of Garrett's Claret Wine, pouring it on top of the lemonade by using a spoon or other device so that the wine will remain at the top of the drink without mixing with other contents.

Blackberry Collins

Juice of ½ lemon
½ tablespoon powdered sugar
2 jiggers Garrett's American Old North State Blackberry Wine

Shake well and serve in 12 oz. tumbler; add 2 or 3 pieces of ice; top off with dash of Bacardi Rum; decorate with sprig of mint.

Virginia Dare Mint Julep

1 cup Garrett's Virginia Dare White or Red Wine
1 teaspoon crushed mint leaf
1 teaspoon sugar—or sweeten to taste
1 teaspoon lemon juice

Champagne Punch

Cut two oranges into thick slices, place in a pitcher or bowl. Pour over a bottle of well chilled Paul Garrett's American Champagne. Add ice and serve.

Virginia Dare Punch

1 bottle Garrett's Virginia Dare Red Wine
1 cup pineapple juice
1 cup orange juice
2 lemons, sliced
3 oranges, sliced

Pour over large block of ice in a punch bowl.

Wine Cobbler

1 cup any Garrett Wine
1 tablespoon sugar or sweeten to taste
Fruits in season

Fill tall glass two-thirds with crushed ice. Add wine and stir thoroughly. Add seasonal fruits and serve with straw.

SUGGESTIONS FOR SERVING GARRETT'S WINES

BEFORE DINNER . . . Garrett's American Sherry (alcohol 19-21% by volume).

WITH HORS D'OEUVRE, OYSTERS, SOUP . . . Garrett's American Sauternes, Chablis or Rhine Wine.

WITH FISH . . . Garrett's American Sauternes, Moselle, Chablis or Paul Garrett American Champagne.

WITH ENTREE . . . (Light meat, chicken, etc.) Garrett's American Chablis, Sauternes or Rhine Wine.

WITH GAME . . . Garrett's American Claret, Burgundy or Paul Garrett Dry Red.

WITH CHEESE . . . Garrett's American Claret, Burgundy or Paul Garrett Dry Red.

WITH DESSERT . . . Garrett's Virginia Dare Light Wine, or Paul Garrett American Sparkling Burgundy.

AFTER DINNER—Garrett's Virginia Dare White Wine or Garrett's American Port (alcohol 19-21% by volume) . . . Garrett's Old North State Brand Blackberry Wine.

However, to increase your enjoyment throughout any meal, serve the GARRETT WINE that best suits your taste.

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1835 1940

To "Better" American Living

GARRETT'S VIRGINIA DARE

AMERICAN WHITE AND RED WINES

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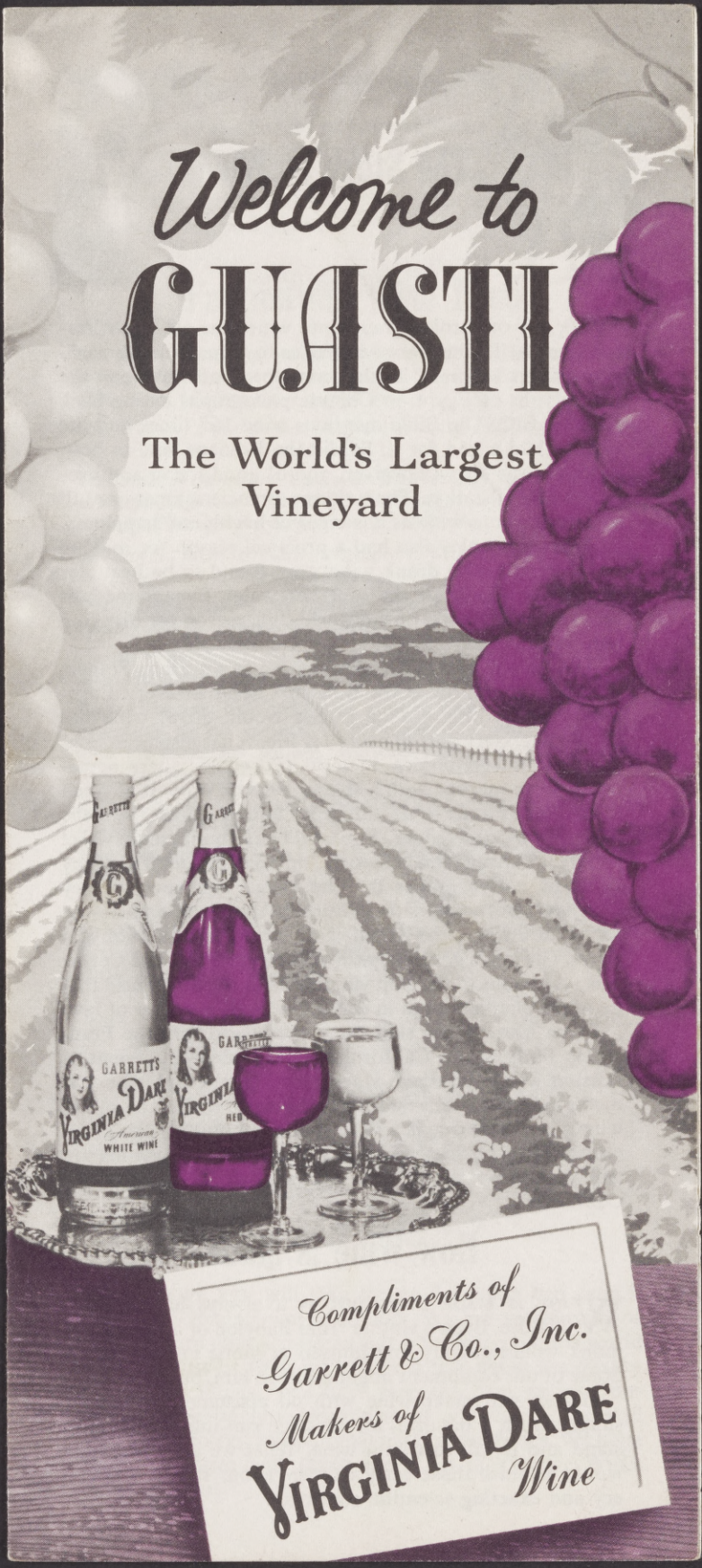
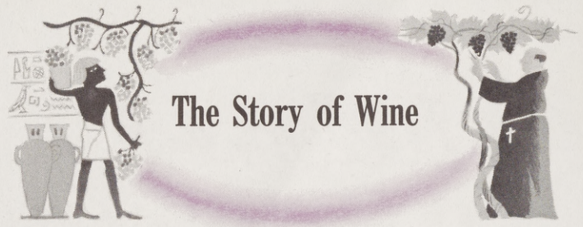
Cook Book - Wine Recipes


Welcome to
GUASTI
The World's Largest Vineyard
GARRETT'S
VIRGINIA DARE
American
WHITE WINE
Compliments of
Garrett & Co., Inc.
Makers of
VIRGINIA DARE
Wine



The Story of Wine

THE ART OF turning grapes into wine is as old as civilization itself. There are references to wine in man's earliest written records, in the cuneiform of Babylon, the hieroglyphs of Egypt, in Chinese pictographs dating back to 2000 B.C. The Bible mentions wine 165 times and the Greeks had a god for it. So did the Romans, and in both cases he was also a lawgiver, god of good living and promoter of civilization. The writings of ancient times are full of references to wine as a bringer of health and happiness.

Ancient peoples also had a practical reason for making wine. People who drank wine were found to be healthier than those who drank the uncertain water. Even in modern times, in many parts of the world, this reason for drinking wine is still important.

The Roman armies brought the use of wine into France, England, Spain. Since the time of Caesar in every European country where wine grapes would grow, wine has been a necessary part of everyday life. It has also been used in religious ceremonies, in legal procedure where agreements were marked with a shared glass of wine. It affected the course of trade routes and wars, and even took the place of money as legal tender. You could pay your taxes in wine!

When Leif Ericson landed in America, he found so many kinds of native grapes that he called this new country Vineland. But systematic culture of the grape and its use for wine crossed the ocean with the Spanish Conquistadores. They brought European vines from Spain and Cortez was so anxious to develop viniculture in the new world that he made planting vines in certain sections a matter of law.

From Mexico, the skill came northward with the Franciscan Fathers into California. As each new settlement or mission was established, vines were planted and wine was made for the church and for the monks' table. The oldest winery in California is a little adobe hut built by the Franciscans in 1771. Descendants of the vines they planted are still growing—right in this vineyard as well as all over California.

How Wine is Made

WINE IS MADE today just as it always has been—by Nature. Even a vintner from Babylon or a Franciscan monk would quickly find himself at home in our winery. Some of our equipment might astonish him, but that's all.

Grapes will make wine with no assistance from us... simply crush a handful, let the juice run into a cup, let it stand and it will turn into wine. What we add, and what *would* astonish those early vintners is our special machinery and exacting scientific controls.

The early vintners made wine from any grapes, picked when they seemed ripe. We grow special varieties for special wines—Zinfandel for claret, Muscats for muscatel and so on. These vines have year-round care and the moment for picking the grapes is determined by laboratory tests. The grapes are picked by skilled hands with special tools and sent to the crushers.

From the crusher the juice runs off through specially lined pipes into the vats. When you crush a handful of grapes into a cup, nothing in that process can damage the juice... unless the cup is metal. We had to find a metal that would not affect the wine and line every part of our machinery that the wine touches.

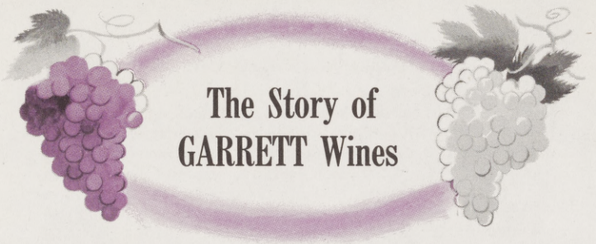
For red wine, the skins go into the vats with the juice —the color in the wine comes from the color in the skin. White wine is made from juice alone. As it starts to ferment, it heats up and can go high enough to spoil the wine. So we take the temperature of each vat—several times a day, and cool it if necessary. Fermentation takes from a couple of days to several weeks depending upon the grapes and the type of wine being produced.

If we let Nature make all the decisions, all wines would be dry—that is, all the sugar in the juice would be turned into alcohol before the fermentation stopped. But many people like a sweet wine. So we have to move in and stop Nature at her work, by adding alcohol in the form of grape brandy, to get the sweeter wines. After fermentation, the wine is drawn off, or pressed from the solids in a wine press. Then it goes into storage vats or casks to begin aging. It still needs constant care.

Once it has finished working, it starts to clear itself —to throw down all the grape solids that make it cloudy, as sediment, or "lees." Then we "rack" the wine, draw it off into a clean vat and leave the sediment behind. Also, while wine ages, some of it may evaporate. To prevent it from turning into vinegar in contact with air, we must constantly check the casks and add more wine to keep them full. Wines used to be aged in caves, because they do best around 55°. Today, of course, we use cooling equipment and insulation to insure perfect aging conditions.

No one, even today, knows exactly what happens to wine in aging, or exactly why. We do know that a "finished" wine is very different from a new one, has a mellowness, a smoothness and character the new one doesn't have. But just how this change is accomplished is still Nature's secret. Only skill and experience can determine when it is done. Then our experts give the word, and the wine is drawn off, carefully filtered, bottled and stored.

Wine continues to improve, even in the bottle... sometimes as much as it did in the casks. Only when it has reached the quality that conforms to Garrett & Company's exacting standards is it finally labeled and shipped to your store.



The Story of GARRETT Wines

GARRETT & Co. began in 1835, in the heart of the southern vineyard country. The town of Medoc, N. C., where our first vineyard and winery were established, takes its name from a famous grape-growing center in France. There we first made the wine you know as "Virginia Dare," named for the first English white child born in America, made from grapes found growing on these shores.

Our grandfathers were quick to appreciate the unusual quality of Garrett Wines, and as the country grew, so did the company that made them. With the great move westward, we opened a branch first in Memphis, then in St. Louis. Our southern vineyards were enlarged and new wineries built. When California became part of the United States, grapes from her vineyards added new wines to the Garrett list. These, too, found a ready market. By 1911, the growth and expansion of Garrett & Co. had reached the Pacific.

It has always been the company's policy to control its wines as far as possible from vine to bottle. To continue this policy, the Cucamonga vineyard was purchased in 1911. Two years later, in 1913, we began to buy vineyards in New York State, at Penn Yan, Canandaigua, Hammondsport, since certain wines such as champagne proved better from grapes grown around the Finger Lakes. Later on, a vineyard and winery were purchased at Ukiah in Northern Calif. to take advantage of the good table wine grapes grown there. The Guasti winery and vineyard (the largest in the world) were purchased from the Italian Vineyard Co. in 1945.

Today, Garrett & Co. has 3 wineries and 7,000 acres of vineyard in California, 1,000 acres of vineyard and 2 wineries in New York State and a new 500 acre vineyard and 1 winery in North Carolina. These diversified holdings make it possible for us to grow each type of grape where it thrives best, so Garrett Wines may always be made under conditions that insure a product of unsurpassed quality.

One reason for our continuing concern with the quality of our wines is that they have been sold under our name longer than those of any other American vintner. Back when most wines were labeled simply by type, Captain Garrett felt that he wanted to put his own name on the bottle, as evidence that he stood behind the quality of the wine it contained. His were the first wines to be bottled in clear glass, because he felt that the consumer should be able to see what he was buying.

Captain Garrett realized that in this country, sediment in a bottle troubled some buyers. (This is not the case abroad, where they understand that some wines continue to clear themselves as they age.) So he developed a process of filtering which would usually insure an absolutely clear, glowing wine, even under severe conditions of storage and shipment. Ours were the first wines to be protected in this way.

So you see the history of Garrett Wines is a continuing story of responsibility and care, of pioneering and unceasing effort. We intend to go on as we began, so that our wines may continue to merit your approval as they have for more than 100 years.

Fascinating Wine Facts

If a single tractor were used to cultivate all the vines at Guasti, it would travel as far as from here to Chicago and return, about 4500 miles, to cover the Vineyard area.

The roots of wine grapes go down as much as 50 feet through the earth in search of moisture.

The father of the modern California wine industry was a Hungarian nobleman, Agoston Haraszthy, who brought more than 100,000 cuttings of famous European vines to California.

In Europe, most of the wine grapes in their famous vineyards are grown on imported American roots.

Our Mission Grapes are cuttings from vines that came to this country with the Spaniards in 1520.

Guasti is not just a vineyard—it is also a village, with its own post office, fire department, school system, church and utilities.

During the war, California wine growers were mobilized for war production by the government. By-products of wine making are used for smokeless powder, synthetic rubber, parachute cloth, tents and medicines.

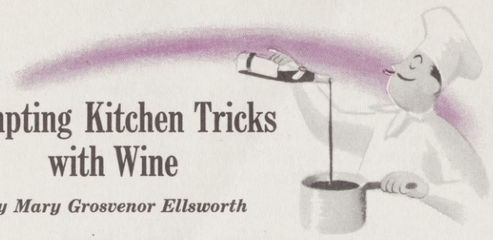
Leland Stanford, founder of Stanford University, was a pioneer California wine grower.

That blue government stamp on inspected meat is made with grape color.

There are over 3,000,000 vines at Guasti, among them such romantic old-world varieties as Zinfandel, Carignane, Golden Chasselas, Moscato Allesandria, Moscato Canelli, Alicante, Pedro Jiminez and Aleatico.

Souvenir of GUASTI

WE HOPE YOU will take this leaflet home and keep it ...to remind you of Guasti. We are very proud of this vineyard—not just because it is the largest in the world —but because of what we believe it tells about the quality of Garrett Wines. You have seen the care we give our vines, the scrupulous cleanliness of our winery, the skill that goes into every step of making Garrett Wines. We hope these memories will make every sip of Garrett Wines more delicious!



Tempting Kitchen Tricks with Wine

by Mary Grosvenor Ellsworth

YOU'LL HAVE just as much fun cooking with wine as you will drinking it! It's such a flavor-maker. Just as far back as we know anything about cooking, wine has gone into the dishes it was served with because it makes such magic there. Wine can turn the "plain ordinary" into the "company" dish, make even the most economical meal a meal to remember.

The great traditional wine dishes were developed by people who liked to experiment. Today, we've gone back to that old approach. We don't say firmly, "this is how you use wine in cooking." We say, "Try it for yourself. Use whatever you have, see how you like it—do it the same way again if it's terrific!" A kind of free-hand style, which makes the whole business much more fun.

For your experiments, here are a few clues—from other people's experiments that turned out well:

Everybody, for a couple of thousand years, has made successful dishes by combining dry table wines with meats and fish, sweet wines with desserts. It's just as simple and sensible as it sounds.

But it isn't a hard-and-fast rule—look at sherry! It's supposed to be a sweet wine, but most anything from soup to nuts is better with a little sherry in it.

Chicken cooked with either red or white wine becomes a new and better dish. Try stewing it in wine... you'll make company food out of an old hen. Or broil it and add wine to the drippings in the pan to make a thin gravy.

Fish is supposed to be happiest combined with white wines, but a couple of the great fish dishes of all time have used red wine instead, so there's no reason why you shouldn't. Put some wine into the water for boiling fish, use it with broiled fish to make the sauce. Make *all* gravies with wine instead of water, and you'll add a whole new dimension to your food!

But don't stop with the main dish! Even apple sauce becomes a company dessert if you add lots of raisins soaked in wine. Especially if the wine is Garrett port, and you stir some into the apple sauce, too.

Pineapple and white wine are good companions; peaches accomplish miracles with either red or white. Drain the syrup off a can of figs and let them stand overnight in wine—it's old as Greece, and still delicious. Cook prunes in spiced red wine with plenty of lemon peel—cook *any* fruit in wine.

And on the day when you just can't cope with dessert, peel, slice and sugar some oranges, let them stand a couple of hours in white wine to cover, then chill them. Nobody will notice how easy this was to fix—they'll just tell you how good it is to eat!

French Beef Stew in Casserole

Get your butcher to cut 1½ lbs. of round steak into inch cubes. Dredge them with seasoned flour. In a heavy frying pan, try out 3 strips of bacon, removing them when they are no longer transparent, but not yet crisp. To the hot bacon fat, add a split clove of garlic. Then put in the beef cubes and brown them on all sides, sprinkling lightly with salt when they are seared. As the cubes finish browning, remove them to a warmed casserole. When all are finished, put in the frying pan ½ cup Garrett Burgundy, ½ cup consomme and ½ teaspoon salt. Stir thoroughly so this liquid picks up all the brown from the pan, then pour it into the casserole. Add 4 big carrots or 6 small ones, sliced, 8 white onions and the bacon cut in bite-size pieces. Season with 4 peppercorns, a bay leaf, a couple of cloves. Cover, set in a 300° oven and cook for 2 hours. Serve right in the casserole.

Baked Fish au Vin

A fine way to cook any large fish, 3 to 5 pounds. It should be cleaned and drawn but left with the head on. Make a stuffing of 1 cup of bread crumbs, 2 tablespoons of melted butter, ½ tablespoon of parsley chopped fine and a pinch of crushed dried tarragon leaves. Stuff the fish and skewer or sew it up, set it on a rack in the baking pan and add a cup of water and 4 tablespoons of melted butter to the bottom of the pan. Bake in a hot oven (400°) for 10 minutes, then reduce the heat to 325° and bake for 30 minutes, basting to keep moist until well browned. Remove fish to a hot plate and keep warm. In a saucepan, burn 3 tablespoons of dry flour to a good dark brown. Stir into it the drippings from the pan. Then add 1 tablespoon catsup, the juice of 1 lemon, and ¾ cup Garrett sherry. Let this come back almost to a boil and serve either poured over the fish or in a sauceboat. It is a thin, dark, tart sauce, unusually good with the fish.

Zabaione (Sauce or Dessert)

This is an Italian concoction, which can be a dessert in itself, or can serve as a super-sauce for fruit, cooked or raw, cottage pudding, or the tail end of last week's cake. For each person, beat an egg, add 2 tablespoons of Virginia Dare, red or white in which you have dissolved a teaspoon of sugar. Put this in the top of the double boiler, over but not in boiling water. Stir as it heats, and heat it gently, like a custard, so it will stay smooth. When it thickens, you may either pour it into an old-fashioned glass, with a macaroon in its bottom, and set it to chill in the icebox, or serve it (hot or cold) over anything you wish to glorify.

♫ Say it again ♫

"Virginia Dare"—the wine 9 out of 10 people like! Try it and you'll know why—there's a *grape difference*. It's the only leading wine using a unique "flavor grape" grown only in one small area of the U. S. where soil, climate are ideal.

...there's a "grape" difference

VIRGINIA DARE

AMERICAN RED OR WHITE *wine*

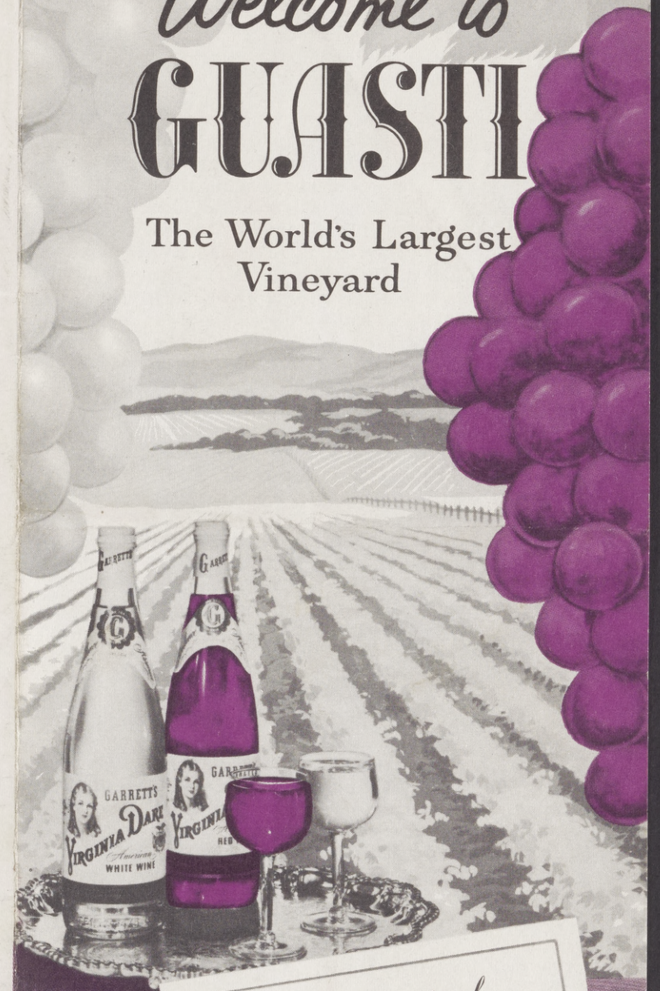
and for any other type of wine—

PORT · SHERRY · MUSCATEL · SAUTERNES · RHINE · BURGUNDY

...always say "Give me Garrett's!"

Welcome to GUASTI

The World's Largest Vineyard



Compliments of Garrett & Co., Inc.

Makers of VIRGINIA DARE Wine

♫ Say it again ♫♪

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